

T H E
W I N E R Y

The Winery Dinner *at Parlour*

07.04.14

Welcome! We are delighted you are joining us tonight for this special dinner at Parlour. Chef Jesse Dunford Wood has worked in some of the great kitchens in the UK, Australia and the States and has put together a four course dinner inspired by a boyhood surrounded by comics and comfort food. Tonight some British favourites are reinvented and remixed.

Starters and main course will each be accompanied by two wines. We thought it would be fun to show white and red wines side by side with each course. Red wine with fish? Why not?

Thanks for coming and we hope you enjoy the evening!

On Arrival

Champagne Cuvée Supérieure Brut NV, Louis Casters (Vallée de la Marne/France)

Most Champagne is a blend of three grapes; Pinot Noir, Chardonnay and Pinot Meunier. Two of these are red, which are pressed and separated from their skins to avoid taking on the colour. Special bottlings are often made from single grape varieties - either Pinot Noir (*Blanc de Noirs*) or Chardonnay (*Blanc de Blancs*). Pinot Meunier is the other red grape, often considered in the past to be a “filler”. Several growers, including the Casters family in the village of Daméry just west of Epernay, are now making single bottlings which are becoming increasingly fashionable with their bold, upfront flavours.



With your Starter

Qvinterra Riesling trocken 2013, Kühling-Gillot (Rheinhessen/Germany)

Freshly bottled and fresh out of the back of our van. The Winery's David Motion was recently involved in a Dragon's Den type German Wine event and there were two clear winners, Bischel and Kühling-Gillot. Both are now on our shelves.

Before marrying Oliver Spanier of Battenfeld-Spanier, another Rheinhessen star, Carolin was a Kühling-Gillot. Her family has wonderful vineyards overlooking the Rhine on Rheinhessen's eastern flank in the legendary villages of Oppenheim, Nackenheim and Nierstein. Many of their vineyards are on the Roter Hang (the red cliffs), thick with iron oxide which imparts their wines with an almost tropical spice and intensity. Oliver now makes the wines for both Kühling-Gillot and Battenfeld-Spanier. Their dry Rieslings are benchmarks for the region. Bold, opulent and powerful.

Pinot Noir 2011, Nelles (Ahr/Germany)

The tiny Ahr valley near Bonn is one of the northernmost winemaking regions of Europe. Romans planted vines here. Locals say the sheltered valley has an almost Mediterranean microclimate. We wouldn't go quite that far, but there is little doubt that some of Germany's finest Pinot Noir comes from here. Thomas Nelles is the winemaker who names his top wine “B52” and ferments his wines in the traditional, huge, old oak Fuders. Founded in 1479, the Nelles family has been making wine for generations and own some of the best vineyard sites for red wine in Germany. This Pinot Noir is from the steep-sloped Landskrone vineyard in Heimersheim, clearly visible from Thomas' house. Supple and velvety, it is bursting with layers of smoke, forest fruits, wild strawberries and remarkably silky tannins. How can they make Pinot Noir this good, this far north?

With Main Course

Single Vineyard Chardonnay 2010, Wedgetail (Yarra Valley/Australia)

We were steered towards Wedgetail over a year ago by Jacs, a very helpful and knowledgeable woman in the Gertrude Street Enoteca in Melbourne. Enthusiastic calls were made. Although Mr Wedgetail, a French-Canadian named Guy Lamothe, was in Paris while we were downunder, it didn't stop us tasting wherever we could. North Face Cabernet Merlot, lush and blackcurranty, Single Vineyard Chardonnay and Single Vineyard Pinot Noir – cool and understated.

Guy was born in Quebec and migrated to Australia in the late 1970s. He worked part time in wineries and in 1994, with Dena, the woman from Essex who was to become his wife, bought the property that was to become Wedgetail. "There was nothing here. We planted everything from scratch." Guy started a correspondence course in winemaking at Charles Sturt University and did an internship at Jacques Prieur in Meursault. He loved the small scale of Burgundy, the one man or small family operations.

"I hate heat in wine. I don't like anything over 13%." Most of Guy's wines are closer to 12.5% – rare in Australia now. How does he keep the alcohol levels so low? Firstly, the Chardonnay comes from their colder, south-facing vineyard. Secondly - "Pick early. I taste the grapes and, as soon as the pips are ripe, they are ready to pick."

"We don't shout about it but our general, day to day practice is organic. Occasionally, if we're about to lose the whole crop, we have to break from it – like in 2012, when we had to use conventional fungicide." And biodynamics? Yes, but... "we have been in drought here for so long, pretty much constantly since 1997, that we have to get the materials sent from the Biodynamic Society. There is no local cow poo." (Cow dung is necessary for a number of biodynamic preparations).

Doesn't the extreme weather and drought affect the way the wines taste? "Not as much as you might think. As long as you pick early, you get small berries, small crops, lower alcohol and amazing concentration."

It has taken a year (with over two months on the high seas) to get Wedgetail to London. They are here, settling in nicely and attracting a following, including Matthew Jukes, the wine writer who specializes in Australian wine.



Chateau Haut Lavallade 2010 (Saint-Emilion/Bordeaux/France)

Jean-Marc Chagneau's Chateau is a few kilometres from the picturesque town of Saint Emilion. Chateau is a misleading word. It is more of a big barn with a small collection of outbuildings. We had grown tired of so many over-oaked Saint Emilions which were like licking timber planks and it was a relief to stumble upon Jean-Marc's beautifully balanced, supple wines. We were especially delighted when he finally answered his phone.

We visited again last November to taste his most recent vintages and loved this 2010 which arrived on our latest shipment a week ago.

It is a classic Right Bank Bordeaux blend of Merlot and Cabernet Sauvignon. Heavy on the Merlot. Deep, rich nose with ripe, ample, dark fruit and soft, fleshy tannins. What's not to like?

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With Cheese

Gäns Riesling trocken 2011, Lubentiushof (Mosel/Germany)

We now find ourselves in the suburbs of Koblenz, where the Mosel tips into the Rhine and the vineyards are dizzyingly steep - terraced to squeeze out every last bit of late autumn sunshine. Here you will find one of the New Wave winemakers on the Mosel creating a stir with his very late harvested, dry wines of considerable texture.

Andreas Barth studied Law and Music but decided, with the support of his interior designer wife, Susanne, to turn to wine-making. He is almost entirely self-taught. In 1994 they bought an estate on the outskirts of Koblenz on the not very well-known Lower Mosel called Lubentiushof. Sounds grander than it was, but it did come with a run-down cellar and an old vineyard in Gondorf.

Andreas' career trajectory has been impressive. Following rave reviews in the Frankfurter Allgemeine Zeitung by Daniel Deckers and Stuart Pigott, since 2005 he has also been winemaker at the historic von Othegraven estate on the Saar.

With tiny yields and very late harvesting you can really taste the old vines. He only uses natural yeasts, and is virtually organic. Bold, yeasty, oily and spicy. Taste that minerally slate!

With Dessert

Raboso Fiore Rosso Frizzante 2012, Paladin (Veneto/Italy)

Sparkling red from Milly and Carlo Paladin, our favourite Prosecco producers from the flat plains northeast of Venice. Raboso is a local red grape from the area that is harvested late. Many local growers use it to make a tannic yet fruity red wine. The Paladins are celebrating thirty years of making a sparkling wine from their Raboso. Milly and Carlo find floral notes, hence Fiore (flower = *fiore* in Italian). In contrast to many tannic sparkling reds we have tried (sparkling Spätburgunder, or Shiraz) we find it gently fruity with a nose hinting at violets and sour cherries.

If you are free on 3rd June, do come along to meet Milly and Carlo, who will be joining us at our monthly tasting.



LUNAR CALENDAR OBSERVERS – today is a **Flower Day**.

Our **next event** will be our monthly tasting at **The Winery** on **7th May** from 17.00-21.00h. Drop in whenever it suits. These tastings can get very busy between 18.30-20.30h.

We have had a flurry of arrivals over the past few weeks. In addition to Bordeaux, Australia and a vanload of Germans we have had arrivals from Piedmont – Gavi by Fontanassa. Barbera, Barolo, Barbaresco and an amazing Vermouth from a 100 year-old recipe by Scarpa and the very last batch of 2007 Barbera d'Asti from Guasti Clemente. Also Cascavel from Mont Ventoux, Pascal Chalon and Coriançon from the southern Rhône valley. Macon, St-Véran and Pouilly-Fuissé by Nicolas Cheveau, Charming Beaujolais from Cédric Vincent and man of few words, Laurent Gauthier.

Join us for our Monthly Tastings
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